

myrtaceous fruit seen in two gardens at Cabulla, near Bahia, and called by the natives pitomba. Berg (in Martius, Flora Brasiliensis) lists the pitomba under the above specific name, and gives Bahia as its habitat, but adds that there are other species which produce edible fruits as well, so this may not necessarily be the above named. Seeds from the gardens of Col. Elvidio Esteres Assis and Dr. Fortunato da Silva, Bahia. The tree is from 20 to 30 feet in height, compact, densely foliated and very handsome in appearance. The individual leaves are elliptical lanceolate, acuminate, about $3\frac{1}{2}$ inches in length, thick and leathery, glossy, deep green above, light green beneath. Veins scarcely discernible on upper surface. The fruits, which are produced on the small branches, are broadly obovate in form, about 1 inch in length and seven-eighths inches in breadth, on an average. The stem is 1 inch or more in length, slender. Apex flattened and broad, crowned by the persistent calyx, with 4 or 5 green lanceolate sepals $\frac{1}{2}$ inch or more in length. Color of fruit deep orange yellow, when fully ripe almost bright orange. Skin thin, tender and easily broken, enclosing a soft melting pulp, bright orange in color, very juicy, and of an acid, very aromatic flavor. The aroma of the fruits themselves is very penetrating. The seeds, normally one in number but sometimes two, three, or rarely four, are attached to one side of the seed cavity, and do not adhere to the flesh. When single, the seed is nearly round, slightly less than one-half inch in diameter, the seed coat whitish. When more than one, the seeds are hemispherical or angular. The season here is December. The trees which we have seen do not produce as heavy a crop as the grumichama or some other myrtaceous fruit, but nevertheless bear fairly abundantly. The fruit is especially esteemed for making jellies, and is also used for jams and sherbets, while the negroes relish them when eaten out of hand. The flavor, however, is somewhat acid, when they are eaten in this way, and the fruit will probably be of the greatest value for culinary use rather than dessert. It should be tried in the warmest parts of Florida and California. It seems to be vigorous and easily grown, great numbers of volunteer seedlings springing up around the base of the tree after the fruit has dropped." (Dorsett, Popenoe, and Shamel introduction.) For distribution later. See halftone plates.

Eugenia uniflora. (Myrtaceae.) 37026. Seeds of pitanga from Bahia, Brazil. "This plant is already grown in California and Florida to a limited extent but, so far as we know, its value as a hedge plant is not realized in those